

Sunday Lunch Menu

Starters

Grilled octopus, pearl onions, romesco, samphire, roast garlic and chickpea

Hereford beef tartare, crispy potato, egg yolk, shallot, sherry dressing

Chicken liver mousse, fig chutney, charcoal butter brioche

Jerusalem artichoke risotto, autumn vegetables, hazelnut, smoke rapeseed oil (v)

Cured mackerel, charred Cornish squid, gooseberry, white almond gazpacho

Coronation crab salad, curry leaf sabayon (£10 supplement)

Mains

Roast sirloin of Hereford beef, horseradish and apple cream, Yorkshire pudding, roast potatoes

Rhug Estate lamb, roast aubergine, stuffed lamb belly, yoghurt, spiced lamb and coriander dressing

Sea trout, ricotta gnocchi, courgette and basil, green tomato butter sauce

Potato gnocchi, cauliflower mushroom, chestnut, truffle and Madeira (v)

Line-caught seabass, mussels, watercress, charred squid, buttermilk and horseradish

Beef Wellington, Hen-of-the-woods mushroom, truffle, pale ale and honey

Desserts

Caramelised brioche pudding, burnt orange purée, buttermilk ice cream (v)

Whiskey and pecan brownie, praline ice cream

Lemon tart, candied citrus fruit, Earl Grey meringue

Vanilla elderflower, ice cream sandwich, Lanesborough gin, yoghurt, cherry

Selection of British cheeses from the trolley (£12 supplement)

3 courses £75 per person

Wine pairing £55 supplement per person for three courses.

v - vegetarian

Should you have any dietary or allergen requirements, please do inform our team. All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill.



As a socially responsible business, we are delighted to commit our support this year to Heartburn Cancer UK, a charity dedicated to raising awareness of the dangers of persistent theartburn, gastro-oesophageal reflux disease (GORD) and Barrett's oesophagus.

A voluntary donation of f12 will be added to your bill which goes towards a new mobile diagnostic unit, making a new detection test called the Cytosponge more readily available in the community. Thankyou for your support.

v - vegetarian

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OETKER COLLECTION

Masterpiece Hotels